



6% CRISPY ROLL MIX

OVERVIEW

An off-white coloured, soft fat like paste that has a homogeneous dispersion of particles.

INTENDED USE/ABUSE:

- 6% CRISPY ROLL MIX is a premix for the production of light and crispy rolls.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

6% on flour weight.

INGREDIENTS

Wheat Flour, Sodium Chloride, Vegetable Fat and/or Oil [Palm Fruit, Anti-Oxidants: TBHQ and/or BHA (E320), Canola and/or Sunflower Seed], Sucrose, Wheat Gluten, Soya Flour, Emulsifiers (E472e, E481), Malt Flour, Oxidizing Agent (E300), Enzymes

PACKAGING

Code	Size	Type	Palletisation
39380	25 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	1,113.00
Protein (g)	11.30
Carbohydrates (g)	49.30
Sugars (g)	4.80
Total Fat (g)	1.68
Mono-unsaturated fat (g)	0.35
Poly-unsaturated fat (g)	0.63
Total Dietary Fibre (g)	2.80
Ash (g)	1.59
Moisture (g)	33.40
Sodium (g)	379.00

METHOD

Group 1	
Ingredient	KG
Cake flour	10.000
6% Crispy Roll Mix	0.600
Yeast	0.500
Water	5.000
Total Weight: 16.100	

DESCRIPTION

Place all ingredients into mixing bowl. Mix until fully developed. Mixing time depends on type of mixer used. Dough temperature 28°C - 30°C. Floor time 10 minutes. Scale as required. First proof 10 minutes. Mould as required. Final proof ±40 minutes. (Take to full proof) Bake at ±240°C with steam at start of baking.

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Paste



ALLERGENS

Wheat (Gluten), Soya



CATEGORY

Speciality Bread and Roll Mixes



INGREDIENT FEATURES

Halaal and Kosher certified